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ELECTRONIC THESIS AND DISSERTATION UNSYIAH

TITLE

PROSESS PENGOLAHAN IKAN KAYU (KEUMAMAH) DENGAN MENGGUNAKAN BEBERAPA METODE PENGERINGAN

ABSTRACT

Dried Fish Processing (Keumamah) with several Methode Drying

Abstract

Potential fish in the province of Aceh increase annually, derived from capture fisheries and aquaculture. To increase the added value of fish and considering the perishable nature of fish should be made of alternative processing or preservation of fish. This study aimed to determine the effect of fish and fish drying methods on the quality of the wood. This research was conducted by using a randomized block design (RBD) factorial design consisting of two factors, method of drying, curing, oven and the type of fish (*Euthynnus* sp and *Thunnus* sp), with 3 replicates in order to obtain 18 experiments. Types of fish significantly ($P < 0.05$) to the value of color a dried fish and not significant ($P > 0.05$) on water content, ash content, flavor, aroma and texture of the dried fish. Dried fish method was highly significant ($P < 0.01$) to the value of a color and texture of the dried fish and significant ($P < 0.05$) to the value of a dried fish flavor. The interaction between the type of fish and drying methods not significant ($P > 0.05$) for all analysis parameters dried fish. Based on the organoleptic test, the best drying method to treat both types of fish obtained in the oven drying method.

Key word: fish, dried fish, drying